

**AMENDMENT TO THE CLAIMS:**

1-23. (Canceled)

24. (Previously Presented) A process as claimed in claim 61, wherein the first temperature is in the range of 70 to 150° C.

25. (Previously Presented) A process as claimed in claim 61, wherein the first pressure is substantially atmospheric pressure.

26. (Previously Presented) A process as claimed in claim 61, wherein the second temperature is in the range of 10 to 50° C.

27. (Previously Presented) A process as claimed in claim 61, wherein the second pressure is in the range of  $2 \times 10^4$  to  $7 \times 10^4$  Pa.

28. (Previously Presented) A process as claimed in claim 61, wherein the setting region is substantially maintained at the second temperature and the second pressure.

29. (Previously Presented) A process as claimed in claim 61, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

30. (Previously Presented) A process as claimed in claim 61, wherein a chemical expanding agent is included as an ingredient of the composition.

31. (Previously Presented) A process as claimed in claim 61, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

32. (Previously Presented) A process as claimed in claim 61, wherein the foodstuff composition is a confectionery composition.

33. (Previously Presented) A process as claimed in claim 61, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

34-52. (Canceled)

53. (Previously Presented) A process as claimed in claim 61, wherein the foodstuff is initially expanded by at least one of heat and pressure.

54-60. (Canceled)

61. (Currently Amended) A process for setting an expanded foodstuff, comprising the steps of passing an expanded foodstuff composition, which is in a plastic state and is therefore capable of further expansion or contraction, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said expanded foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure, whereby to produce a set expanded foodstuff, wherein the expanded foodstuff composition to be set is formed by extrusion and the expanded foodstuff composition to be set is cut into pieces after extrusion and is formed into balls by tumbling during which procedure the expanded foodstuff composition is heated to the first temperature prior to being passed into the setting region.

62-63. (Canceled)